





### DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

	Number of salmon taken with each kind o' apparatus.						Fishing season—	
Species of salmon and names of streams or localities fished.	Seines.	Gill nets.	Traps.	Lines.	Dip nets.	Other appli- ances.	Began.	Ended.
Coho or silver salmon:								
Total _____								
Chum or keta salmon:								
Total _____								
Humpback or pink salmon:								
Total _____								
King or spring salmon:								
Total _____								
Red or sockeye salmon:								
Total _____								

## SALMON AND TROUT PRODUCTS.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, ½-lb. cans, 48's.....Number .....								
Value.....								
Cases, ½-lb. cans, 96's.....Number .....								
Value.....								
Cases, 1-lb. flat cans.....Number .....								
Value.....								
Cases, 1-lb. tall cans.....Number .....								
Value.....								
MILD CURED:								
Tierces (800 lbs. each).....Number .....								
Value.....								
PICKLED:								
Barrels (200 lbs. each).....Number .....								
Value.....								
Bellies.....Pounds .....								
Value.....								
Backs.....Pounds .....								
Value.....								
DRY SALTED.....Number of fish.....								
Pounds.....								
Value.....								
FROZEN.....Number of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESH.....Number of fish.....								
Pounds.....								
Value.....								

HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
<b>HALIBUT:</b>			<b>HERRING:</b>		
Fresh (shipped) .....			CANNED:		
Fresh (sold locally) .....			Cases, $\frac{1}{2}$ -lb. cans .....		
Frozen .....			Cases, 1-lb. cans .....		
Fletched .....				Pounds.	
Dry salted .....					
Smoked .....			Dry salted ..... For food .....		
Canned .....			Fresh ..... For food .....		
				For bait .....	
<b>COD:</b>			Frozen ..... For food .....		
Vessel catch—				For bait .....	
Dry salted .....			Pickled, Scotch cure (in half-barrels) .....		
Pickled .....			Pickled, Scotch cure (in full barrels) .....		
Stockfish .....			Pickled, Norwegian cure .....		
Tongues .....			Pickled ..... For bait .....		
Cod-liver oil ..... galls.			Fertilizer ..... tons		
<b>Shore station catch—</b>			Oil ..... galls		
Dry salted .....			<b>SALMON:</b>		
Pickled .....			Caviar .....		
Stockfish .....			Beleke .....		
Tongues .....			Ukaku .....		
Cod-liver oil ..... galls.			Klippered .....		
<b>CANNED:</b>			Dried .....		
Cases, $\frac{1}{2}$ -lb. cans ..... Number .....			Fertilizer ..... tons		
	Value .....		Oil ..... galls		
Cases, 1-lb. flat cans ..... Number .....					
	Value .....				

## WHALING OPERATIONS.

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead.....				Oil, body.....	galls.....	
California gray.....				Oil, sperm.....	galls.....	
Finback.....				Fertilizer, meat.....	tons.....	
Humpback.....				Fertilizer, bone.....	pounds.....	
Sulphur-bottom.....				Whalebone.....	pounds.....	
Sperm.....				Meat, pickled.....	pounds.....	
Others <sup>a</sup> .....				Stearin.....	galls.....	
Total.....						

<sup>a</sup> Indicate number and sex of each species.



CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, ½-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Other fish <sup>a</sup>	Fresh	pounds		
Eulachon	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Grayfish	Oil	galls		
Rockfish or bass	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
	Pickled					do			
Smelt	Fresh				Mussels	do			
	Frozen					do			
	Pickled				Oysters	do			
Pollock	Fresh					do			
	Frozen				Seaweed	do			
	Pickled					do			
Flatfish	Fresh				Ivory (walrus)		do		
	Frozen				Hides	Hair seal	number		
	Pickled					Sea lion	number		
						Walrus	number		

<sup>a</sup> State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

Smy Harbor Jan. 24 - 1920  
Gentlemen,  
Owing to no transportation  
I do no business  
last year  
Yours very Truly  
N. H. Johnson  
Smy Harbor  
Sand Point Alaska.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of \_\_\_\_\_ }  
County of \_\_\_\_\_ }

Owner, Superintendent, Manager.  
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this \_\_\_\_\_ day of \_\_\_\_\_, 191

[SEAL.]